

CLAIM AMENDMENTS

Claims 1-5 (Cancelled)

Claim 6 (Currently Amended)

A method for ~~stabilizing flavor in~~ making a prepared frozen food having a flavor stabilized from repeated freezing and thawing and long term frozen storage comprising:

encapsulating a flavor with a cyclodextrin, wherein a molar ratio of cyclodextrin: flavor used to encapsulate said flavor is about 0.5:1 to about 5:1;

adding the encapsulated flavor to a food during formulation of said food; and

freezing said food so as to prepare a frozen food wherein said flavor is stabilized from repeated freezing and thawing and long term frozen storage better than non-encapsulated flavor or conventional encapsulated flavor.

Claim 7 (Original)

The method of claim 6 wherein said cyclodextrin is an alpha, beta or gamma cyclodextrin or a modified alpha, beta or gamma cyclodextrin.

Claim 8 (Currently Amended)

A method for ~~stabilizing flavor in~~ making a prepared microwavable food having a flavor stabilized against ~~after~~ microwave cooking comprising:

encapsulating a flavor with a cyclodextrin, wherein a molar ratio of cyclodextrin: flavor used to encapsulate said flavor is about 0.5:1 to about 5:1;

recovering the encapsulated flavor;

adding the encapsulated to a food during formulation of said food; and

microwave cooking said food so as to prepare a microwaved food wherein said flavor is stabilized after said food has been subject to microwave cooking better than

non-encapsulated flavor or conventional encapsulated  
flavor.

Claim 9 (Original)

The method of claim 8 wherein said cyclodextrin is an  
alpha, beta or gamma cyclodextrin or a modified alpha, beta  
or gamma cyclodextrin.